



SPECIAL
EVENTS

CATERING





For almost 100 years,
Warner Bros. Studios has been servicing
the needs of iconic Hollywood productions.

From canapes to cocktails, we know that cuisine
is a vital connector for meetings and events.
Our experienced Culinary team has curated
menu offerings to highlight the abundance of
ingredients sourced from our local California farms.

Much like the Studio's award-winning story tellers,
we are constantly updating and expanding
our creations to make sure we are providing
you with the best quality and imaginative options.

We look forward to serving you and your guests.

4000 Warner Blvd. Burbank, CA 91505
818-954-2652
www.WBSpecialEvents.com



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SPECIALTY BAR



B R E A K F A S T





BOXED BREAKFAST A

\$24.00 PER PERSON



CONTINENTAL

CALIFORNIA FARMER'S MARKET FRUIT CUP
Watermelon, Pineapple, Cantaloupe and Honeydew
Vegan, GF

ASSORTED GREEK YOGURT
GF

HOUSE MADE GRANOLA

ASSORTED PETIT TEA BREADS
Lemon, Cappuccino, Orange, Blueberry, Pumpkin & Cranberry



VEGAN OPTION

CALIFORNIA FARMER'S MARKET FRUIT CUP
Watermelon, Pineapple, Cantaloupe and Honeydew
Vegan, GF

OAT MILK YOGURT
Vegan

SPICED OVERNIGHT OATS
with Shaved Coconut, Almond Butter and Flax Seed

QUINOA TOAST
GF

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



BOXED BREAKFAST B | \$28.00 PER PERSON



INCLUDED

CALIFORNIA FARMER'S MARKET FRUIT CUP
Watermelon, Pineapple, Cantaloupe and Honeydew
[Vegan, GF](#)

OVERNIGHT OAT PARFAIT
Flax Seed, Almond Butter, Coconut and Banana



MAINS | CHOICE OF ONE

BREAKFAST BURRITO
Chorizo, Egg, Smoked Potato, Flour Tortilla and Salsa

VEGGIE BREAKFAST BURRITO
Seasonal Market Vegetables, Egg
Cheddar, Flour Tortilla and Salsa
[Available upon request as an addition to the Breakfast Burrito](#)

SEASONAL QUICHE
Spinach Tomato
Vegetarian Lorraine
Mushroom and Leek



SIDES | CHOICE OF ONE

FRESHLY MADE SCONES |
Select (2) Flavor:
Blueberry, Granola, Chocolate Chip
or Lemon Poppy
[Vegan](#)

ASSORTED PETIT TEA BREADS
Lemon, Cappuccino, Orange, Blueberry, Pumpkin
and Cranberry

20 Guests minimum | Prices are subject to 20% service fee & current sales tax

BREAKFAST BUFFET A | \$25.00 PER PERSON



CONTINENTAL

CALIFORNIA FARMER'S MARKET FRUIT CUP
Watermelon, Pineapple, Cantaloupe and Honeydew
[Vegan, GF](#)

ASSORTED GREEK YOGURT
Assorted Flavors
[GF](#)

HOUSE MADE GRANOLA

ASSORTED BAGELS
Served with Cream Cheese and Jam

ASSORTED PETIT TEA BREADS
Lemon, Cappuccino, Orange, Blueberry
Pumpkin and Cranberry



ENHANCEMENTS

GRAB N' GO PARFAITS | + \$4.50 PER PERSON
Yogurt, Fresh Berries and Granola

OVERNIGHT OAT PARFAIT | + \$5.50 PER PERSON
Flax Seed, Almond Butter, Coconut and Banana

BUILD YOUR OWN PARFAIT BAR | + \$7.50 PER PERSON
Plain Yogurt, Granola, Raisins, Dried Cranberries
Toasted Coconut and Toasted Almonds

MINI DANISHES & CROISSANTS | + \$4.50 PER PERSON

FRESHLY MADE SCONES | + \$4.50 PER PERSON
Select (2) Flavors: Bacon Cheddar, Blueberry, Granola
Chocolate Chip or Lemon Poppy
[Vegan](#)

SMOKED SALMON PLATTER | + \$9.00 PER PERSON
Assorted Bagels, Lox, Cream Cheese, Capers
Cornichons and Sweet Red Onions

PRESSED JUICES | + \$9.50 PER PERSON
Citrus 2 | Apple, Pineapple and Lemon Juice
Greens | Cucumber and Celery Juice
Greens 2 | Apple, Lemon and Kale Juice
Roots 3 | Apple, Ginger and Beet Juice
[Subject to Seasonal Availability](#)

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



BREAKFAST BUFFET B

\$32.00 PER PERSON



STARTERS

FRESH FRUIT CASCADE

Watermelon, Pineapple, Cantaloupe and Honey Dew
Topped with Fresh Seasonal Berries
[Vegan, GF](#)

SCRAMBLED EGGS

Served with Chives, Ketchup, Hot Sauce and Salsa
[Vegan, GF](#)



ROASTED ROSEMARY NEW POTATOES

Served with Ketchup and Hot Sauce
[Vegan, GF](#)

PROTEIN | CHOICE OF ONE

MAPLE BACON

HARDWOOD SMOKED HONEY BACON

PORK SAUSAGE LINKS

TURKEY SAUSAGE

VEGAN SAUSAGE

[Available upon request as an addition to selection](#)



GRIDDLE | CHOICE OF ONE

Served with Butter and Maple Syrup

BUTTERMILK PANCAKES

FRENCH TOAST

BELGIAN WAFFLES

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



ENHANCEMENTS

OMELET BAR | + \$21.00 PER PERSON

Eggs & Egg Whites made to order

Toppings to include:

Black Forest Ham, Sausage, Maple Bacon,
Grilled Chicken, Sautéed Mushrooms, Fresh Spinach, Onions
Grilled Bell Red Peppers, Diced Tomatoes
Avocado, Cheddar Cheese, Mozzarella Cheese
and American Cheese

[Additional culinary labor rates apply for exhibition chef](#)



GARDEN VEGETABLE FRITATTA | + \$10.00 PER PERSON

Roasted Peppers, Onion, Zucchini, Squash and Leeks

GF

BREAKFAST BURRITO | + \$10.00 PER PERSON

Chorizo, Egg & Smoked Potato and Flour Tortilla

VEGGIE BREAKFAST BURRITO | + \$10.00 PER PERSON

Seasonal Market Vegetables, Egg

Cheddar and Flour Tortilla

[Available upon request as an addition to the Breakfast Burrito](#)



SAVORY PASTRIES | + \$6.50 PER PERSON

Ham and Gruyere Croissant

Spinach and Feta Danish

[Subject to Availability](#)

FRESHLY MADE SCONES | + \$5.50 PER PERSON

Select (3) Flavors:

Bacon Cheddar, Blueberry, Granola Chocolate Chip

or Lemon Poppy

[Vegan](#)

DONUTS | + \$4.00 PER PERSON

Select (3) Flavors:

Old Fashioned Buttermilk Vanilla, Old Fashioned Blueberry Lemon,

Old Fashioned Chocolate Chocolate, Vanilla Bean, Chocolate Glazed

or Chocolate Peanut.

[Flavors are Subject to Availability](#)

[40 Guests minimum](#)

PRESSED JUICES | + \$9.50 PER PERSON

Citrus 2 | Apple, Pineapple and Lemon Juice

Greens | Cucumber and Celery Juice

Greens 2 | Apple, Lemon and Kale Juice

Roots 3 | Apple, Ginger and Beet Juice

LUNCH



Spinach Salad

Roasted Beet
Salad

Walnut Oil &
Shallot Dressing

Watermelon
Salad



BOXED LUNCH A | \$28.00 PER PERSON



SANDWICHES |

CHOICE OF THREE PER EVENT
INDICATE QUANTITIES OF EACH

TURKEY SANDWICH

Roasted Breast of Turkey, Monterey Jack Cheese
Lettuce & Tomato on a French Roll with Mayonnaise
and Mustard on the side

HAM & DOMESTIC SWISS SANDWICH

Thinly Sliced Ham, Swiss Cheese, Lettuce and Tomato
on a French Roll with Honey Mustard Dressing on the side

ROAST BEEF SANDWICH

Sliced Roast Beef, Cheddar Cheese
Tumbleweed Onions, Lettuce and Tomato
on a French Roll with Horseradish Crème Fraîche on the side

GRILLED CHICKEN BREAST

Roasted Peppers, Arugula and Tomatoes
on a Nine Grain Roll with Basil Pesto on the side

TUNA SALAD SANDWICH

Lemon Dill Mayo, Capers, Lettuce and Tomato
on a Brioche Bun



CAPRESE SANDWICH

Mozzarella, Tomato, Fresh Basil and EVOO
on a Ciabatta Roll with Basil Pesto on the side

SOYRIZO WRAP

Black Beans, Grilled Corn, Romaine Lettuce, and Tomato with
Creamy Cilantro Dressing in a Plain Flour Tortilla
[Vegan](#)

FALAFEL WRAP

Grilled Eggplant, Roasted Red Peppers, Wild Arugula
Hummus and Lemon Vinaigrette on a Whole Wheat Tortilla
[Vegan](#)

GRILLED VEGETABLE WRAP

Grilled Portobello Mushrooms, Asparagus, Arugula
Red Peppers and Smoked Paprika Hummus
on a Whole Wheat Tortilla
[Vegan](#)

INCLUDES

- BAG OF CHIPS
- COOKIE
- WHOLE FRUIT

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



BOXED LUNCH B | \$37.00 PER PERSON



ENTREES |

CHOICE OF THREE PER EVENT
INDICATE QUANTITIES OF EACH

BERBERE ROASTED CHICKEN BREAST

Red Quinoa, Sundried Tomatoes, Persian Cucumber
Lemon Zest with a Baby Kale Salad with Garbanzo Beans, Radish
Cherry Tomatoes, Honey Lemon Vinaigrette, House Made Herbed
Focaccia and a Meyer Lemon Bar



SWEET THAI CHILI SHRIMP

Red Quinoa, Sundried Tomatoes, Persian Cucumber
Lemon Zest with a Baby Kale Salad with Garbanzo Beans, Radish
Cherry Tomatoes, Honey Lemon Vinaigrette, House Made Herbed
Focaccia and Strawberry Mascarpone Mousse

GRILLED SALMON

Organic Farro with Wild Mushroom Sorrel Sauce, Spinach
Shaved Parmesan, Rosemary Focaccia and a Meyer Lemon Bar

ORGANIC CHOPPED TURKEY SALAD

Jicama, Black Beans, Roasted Corn, Tomato, Pumpkin Seeds
Napa Cabbage with Cilantro Vinaigrette, Avocado Mousse
Tortilla Crisps and Horchata Rice Pudding



VEGAN OPTIONS |

GARBANZO & TAHINI QUINOA

Garbanzo Beans, Tahini Red Quinoa, Sundried Tomatoes Persian
Cucumbers, Lemon Zest, Soft Herbs with a Baby Kale Salad with
Garbanzo Beans Radish, Cherry Tomatoes, Honey Lemon Vinaigrette
and a Vegan Chocolate Brownie
[Vegan, GF](#)

ORGANIC GRAIN POWER BOWL

Lemon Farro, Roasted Garrett Yams, Curried Cauliflower
Persian Cucumber, Roasted Mushroom, and Cherry Tomatoes
with a Vegan Chocolate Brownie
[Vegan](#)

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



LUNCH BUFFET A | \$32.00 PER PERSON



SALADS | CHOICE OF ONE

FARM FIELD GREENS

Teardrop Tomatoes, Cucumbers, Red Beets and Carrots served with Balsamic Vinaigrette and Buttermilk Ranch Dressing
GF

BABY KALE SALAD

Kale, Parmesan, Cherry Tomatoes and Avocado served with Chive Yogurt Dressing and Bacon Crumbles
GF

GREEN APPLE, ASIAN PEAR & ENDIVE SALAD

Radicchio, Bleu Cheese and Toasted Macadamia Nuts served with Lemon Honey Vinaigrette
GF

MEDITERRANEAN SALAD

Cucumber, Feta, Kalamata Olives, Tomatoes, Peppers and Red Onion served with Oregano Dressing
GF

VEGAN SPINACH SALAD

Cucumber, Pecans, Watermelon Radish, Strawberries and Oranges served with Agave Dressing
Vegan, GF | Subject to Seasonal Availability



SIDES | CHOICE OF TWO

ROASTED BEET SALAD

Red and Yellow Beets, Chives, Pistachios, Goat Cheese and Oranges served with Sherry Vinaigrette
GF | Subject to Seasonal Availability

RED QUINOA SALAD

Grapefruit, Fennel, Avocado, Red Onion, Kale, Tomatoes and Olive Oil
Vegan, GF

COUS COUS

Oven Dried Tomato, Basil Vinaigrette and Sourdough Croutons

BOWTIE PASTA SALAD

Kalamata Olives, Manchego Cheese, and Wild Arugula served with Chipotle Vinaigrette

SALTED MARBLE POTATO

Salted Marble Potato with Mojo Verde
Vegan

FRESH FRUIT CASCADE

Watermelon, Pineapple, Cantaloupe and Honey Dew topped with Fresh Seasonal Berries
Vegan, GF

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



LUNCH BUFFET A

\$32.00 PER PERSON

CONTINUED



SANDWICHES | CHOICE OF THREE

TURKEY SANDWICH

Roasted Breast of Turkey with Cranberry Aioli, Wild Arugula Piquillo Peppers, Provolone Cheese on Sourdough Bread

HAM & DOMESTIC SWISS SANDWICH

Thinly Sliced Ham, Swiss Cheese, Lettuce and Tomato On a French Roll with Honey Mustard Dressing on the side

ROAST BEEF SANDWICH

Sliced Roast Beef, Cheddar Cheese, Tumbleweed Onions Lettuce and Tomato n a French Roll with Horseradish Crème Fraîche on the side

GRILLED CHICKEN BREAST

Roasted Peppers, Arugula and Tomatoes On a Nine Grain Roll & Basil Pesto on the side

TUNA SALAD SANDWICH

Lemon Dill Mayo, Capers, Lettuce and Tomato on a Brioche Bun

SMOKED SALMON SANDWICH | + \$2.00 PER PERSON

Smoked Salmon, Asparagus, Chives, Butter Lettuce and Tarragon Cream Cheese on Sourdough Bread



VEGETARIAN BANH MI

Crispy Marinated and Roasted Tofu, Pickled Vegetables Cilantro Sriracha Mayonnaise

SOYRIZO WRAP

Black Beans, Grilled Corn, Romaine Lettuce, and Tomato served with Creamy Cilantro Dressing in a Plain Flour Tortilla

CAPRESE SANDWICH

Mozzarella, Tomato, Fresh Basil and EVOO on a Ciabatta Roll and Basil Pesto on the side

FALAFEL WRAP

Grilled Eggplant, Roasted Red Peppers, Wild Arugula Hummus and Lemon Vinaigrette on a Whole Wheat Tortilla
[Vegan](#)

GRILLED VEGETABLE WRAP

Grilled Portobello Mushrooms, Asparagus, Arugula Red Peppers and Smoked Paprika Hummus on a Whole Wheat Tortilla
[Vegan](#)

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



LUNCH BUFFET A

\$32.00 PER PERSON

CONTINUED



DESSERT | CHOICE OF ONE

FRESH BAKED COOKIES

Select (2) Flavors:
Chocolate Chip, Oatmeal, Lemon White Chocolate
White Chocolate Chunk with Cranberries, Peanut Butter
Lemon Cooler, Heath Bar

GHIRADELLI FUDGE BROWNIES

SEA SALT CARAMEL BROWNIES

LEMON BARS

RICE KRISPY TREATS



MINI TARTS | + \$2.50 PER PERSON

Select (2) Flavors:
Lemon, Chocolate Reflection, Chocolate Raspberry, New York
Cheesecake, Tiramisu, Opera, Cannoli, Chocolate Ganache

MINI CHEESECAKE BITES | + \$2.50 PER PERSON

Select (2) Flavors:
New York, Pumpkin, Mixed Berries, Triple Chocolate, Crème Brûlée

ASSORTED FRENCH MACARONS | + \$2.50 PER PERSON

ASSORTED MINI MOUSSE CUPS | + \$2.50 PER PERSON

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



LUNCH BUFFET B | \$38.00 PER PERSON



SALADS | CHOICE OF TWO

FARM FIELD GREENS

Baby Lettuce Tossed with Teardrop Tomatoes, Cucumbers Red Beets and Carrots
Select (1): Balsamic Vinaigrette, Avocado Cilantro or Buttermilk Ranch Dressing
[GF](#)



SOUTHWESTERN VEGAN

Tempeh Chorizo, Black Beans, California Avocado Grilled Corn, Chopped Romaine, Toasted Pepitas and Crispy Tortilla Threads
served with Cilantro Vinaigrette
[Vegan](#)



BABY KALE SALAD

Kale, Parmesan, Cherry Tomatoes and Avocado served with Chive Yogurt Dressing and Bacon Crumbles
[GF](#)

GREEN APPLE, ASIAN PEAR & ENDIVE SALAD

Radicchio, Bleu Cheese and Toasted Macadamia Nuts served with Lemon Honey Vinaigrette
[GF](#)

MEDITERRANEAN SALAD

Cucumber, Feta, Kalamata Olives, Tomatoes Peppers and Red Onion served with Oregano Dressing
[GF](#)

HEIRLOOM TOMATO & MOZZARELLA SALAD

Topped with Fleur De Sel and Micro Basil served on a Bed of Arugula and Drizzled with EVOO

VEGAN SPINACH SALAD

Cucumber, Pecans, Watermelon Radish Strawberries and Oranges served with Agave Dressing
[Vegan, GF](#) | [Subject to Seasonal Availability](#)

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



LUNCH BUFFET B

\$38.00 PER PERSON

CONTINUED

ENTREES | CHOICE OF TWO



ROASTED MARINATED TOFU
Soba noodles, Maitake Mushrooms and Bok Choy in a Red Curry Broth
[Vegan](#)

RIGATONI
Crushed Tomatoes, Artichoke Hearts, Capers, Black Olives, Marinara served with Parmesan on the side
[Vegan](#)



ORECCHIETTI WITH BASIL PESTO
Pasta dressed with Fresh Basil Sauce enhanced with Garlic Parmesan Cheese & Toasted Pine Nuts

ROASTED SALMON
Lemon Dill Crème Fraîche Sauce and Confit Tomato
[GF](#)

GRILLED SEABASS
Pesto Cream Sauce, Toasted Pine Nuts and Fresh Basil
[GF](#)

BONELESS PAN SEARED CHICKEN
Lemon Gremolata

FRIED CHICKEN & ROSEMARY WAFFLES
Red Chile Maple Syrup and Toasted Pecans

CITRUS MARINATED GRILLED SKIRT STEAK
served with Herbed Chimichurri
[GF](#)



SIDES | CHOICE OF TWO

BLISTERED SHISHITO PEPPERS
Yuzu Ponzu, Furikake Seasoning and Bonito Flakes
[Vegan, GF](#)

ROASTED ITALIAN STYLE VEGETABLES
Cremini Mushrooms, Cauliflower Florets and Cherry Tomatoes
[Vegan, GF](#)

ROASTED BABY HEIRLOOM CARROTS
Harissa, Lime Yogurt and Cilantro
[GF](#)

GRILLED BROCCOLINI
Fresno Chilis, Toasted Garlic and Parmesan
[GF](#)

BRUSSELS SPROUTS & BUTTERNUT SQUASH
Smoked Maple Glazed Sherry Currants and Toasted Pepitas

ROASTED YUKON GOLD POTATOES
Rosemary, Thyme and Garlic
[Vegan, GF](#)

GRILLED ASPARAGUS
Lemon & Dill Oil and Toasted Pine Nuts
[Vegan, GF](#)

SAFFRON COUS COUS
Fresh Mint and Pomegranate Seeds
[Vegan, GF](#)

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



LUNCH BUFFET B

\$38.00 PER PERSON

CONTINUED



DESSERT | CHOICE OF TWO

RICE KRISPY TREATS

FRESH BAKED COOKIES

Chocolate Chip, Oatmeal, Lemon White Chocolate
White Chocolate Chunk with Cranberries, Peanut Butter
Lemon Cooler, Heath Bar

GHIRADELLI FUDGE BROWNIES

SEA SALT CARAMEL BROWNIES

LEMON BARS

CHOCOLATE CHUNK BRIOCHE BREAD PUDDING

Served with a Custard Sauce

FRESH FRUIT CASCADE

Watermelon, Pineapple, Cantaloupe & Honey Dew
Topped with Fresh Seasonal Berries
Vegan, GF



MINI TARTS | + \$2.50 PER PERSON

Select (2) Flavors:

Lemon, Chocolate Reflection, Chocolate Raspberry
New York Cheesecake, Tiramisu, Opera, Cannoli
Chocolate Ganache

MINI CHEESECAKE BITES | + \$2.50 PER PERSON

Select (2) Flavors:

New York, Pumpkin, Mixed Berries, Triple Chocolate
Crème Brûlée

ASSORTED FRENCH MACARONS | + \$2.50 PER PERSON

ASSORTED MINI MOUSSE CUPS | + \$2.50 PER PERSON

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



SEATED LUNCH

\$42.00 PER PERSON | Max 20



PRESET | CHOICE OF ONE

HOUSE MADE FOCACCIA BREAD
with Olive Oil

FRESH BAKED ROLLS
with Butter



STARTERS | CHOICE OF ONE

BABY KALE SALAD
Golden Raisins, Shaved Parmesan, Marcona Almonds
Cherry Tomatoes in a Sherry Vinaigrette
GF

BUTTER LETTER SALAD
English Peas, Radicchio, Radish, Avocado, Soft Herbs
with a Honey Lemon Vinaigrette
Vegan, GF



DESSERTS | CHOICE OF ONE

LEMON TART

SEASONAL SORBET

CALIFORNIA FARM TO TABLE FRUIT BOARD
With Jams, Berries, Crackers & Chocolate Bark

SEASONAL PANNA COTTA

ENTREES | CHOICE OF THREE

ROASTED SALMON
Basil Israeli Couscous, Kalamata Olives, Tomato Confit

WHITE MISO & GINGER MAHI MAHI
Roasted Shishito Peppers, Furikake Seasoning and Ponzu Glaze

MARY'S ROASTED ORGANIC CHICKEN
White Bottom Mushrooms, Marble Potato Confit
Asparagus, Mint Gremolata
GF

FLAT IRON STEAK
Chili and Lime Roasted Broccolini, Marble Potato Confit
Mojo Verde
GF

VADOUVAN ROASTED FARMERS MARKET VEGETABLES
Farro, Forbidden Rice
Vegan

ROASTED TOFU
Soba Noodles, Sweet Potato, Bok Choy in a Red Curry
and Lemongrass Broth
Vegan, GF

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



B R E A K





BREAK



WB BREAK | \$12.50 PER PERSON

UP TO 4 HOURS OF SERVICE | SELECTIONS MAY VARY

GRANOLA BARS

A Variety of Dried Fruit and Nut Bars

CHIPS

Assorted and Individually Bagged Chips

TRAIL MIX

Individually Bagged Mixed Nuts with Dried Fruit

WHOLE FRUIT

Bananas, Clementines, and Seasonal Apples

Vegan, GF



CANDY BAR | \$4.50 PER PERSON

UP TO 4 HOURS OF SERVICE | SELECTIONS MAY VARY

ASSORTED MOVIE CANDY & CHOCOLATE BARS



TRAIL MIX BAR | \$13.00 PER PERSON

50 GUESTS MINIMUM | UP TO 2 HOURS OF SERVICE | SELECTIONS MAY VARY

BUILD-YOUR-OWN TRAIL MIX

Pretzels, Chex Mix, Granola, Chocolate Chips

Butterscotch Chips, Dried Fruit and Almonds

Includes Jars, Scoops, Clear Snack Bags

À LA CARTE

FRESH FRUIT CASCADE | \$11.00 PER PERSON

Watermelon, Pineapple, Cantaloupe and Honey Dew

Topped with Fresh Seasonal Berries

2 Hours of service

MARKET FRESH VEGETABLES | \$10.00 PER PERSON

An Assortment of Seasonal Vegetables

served with Romesco Dip and Hummus

2 Hours of service

Vegan, GF

FRESH BAKED COOKIES | \$4.50 PER PERSON

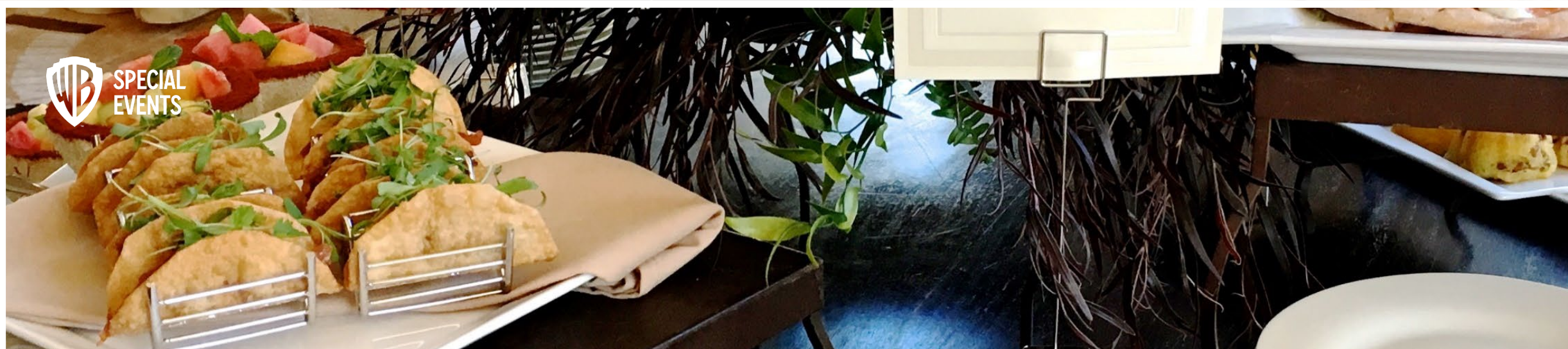
Chocolate Chip, Oatmeal, Lemon White Chocolate

White Chocolate Chunk with Cranberries, Peanut Butter

Lemon Cooler, Heath Bar

GHIRADELLI FUDGE BROWNIES | \$4.50 PER PERSON

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



B I T E S



RECEPTION BUFFET



STATIONARY PLATTERS

MINIMUM OF TWO SELECTIONS

FRESH FRUIT CASCADE | \$11.00 PER PERSON
Watermelon, Pineapple, Cantaloupe and Honey Dew topped with Fresh Seasonal Berries
[Vegan](#), [GF](#)

MARKET FRESH VEGETABLES | \$10.00 PER PERSON
An Assortment of Seasonal Vegetables served with Romesco Dip and Hummus
[Vegan](#), [GF](#)



ASSORTED CHEESE PLATTER | \$12.00 PER PERSON
Sharp Cheddar, Monterey Jack, Mozzarella, Brie and Swiss served with Artisan Breads, Crackers & Breadsticks

CHARCUTERIE & CHEESE | \$23.00 PER PERSON
Chef's Selection of Four Cheeses and Three Meats
Marcona Almonds and Dried Fruits
served with Sliced Baguette, Crackers and Breadsticks
[Subject to availability](#)



PREMIUM CHEESE PLATTER | \$26.00 PER PERSON
Chef's Selection of Four California Cheeses,
Marcona Almonds and Dried Fruits
served with Sliced Baguette, Crackers and Breadsticks
[Subject to availability](#)

BOWLS OF HUMMUS & OLIVE TAPENADE | \$10.00 PER PERSON
served with a Basket of Fresh Breads, Pita Points
Flax and Sesame Crackers
[Vegan](#)

FAVA BEAN LEMON HUMMUS | \$10.50 PER PERSON
served with Seasonal Vegetables, Pita Chips
and Root Vegetable Chips
[Vegan](#)

OVEN ROASTED TOMATO BRUSCHETTA | \$9.50 PER PERSON
Crispy Garlic, Whipped Goat Cheese and Basil
served with Grilled Crostini

FRENCH ONION DIP | \$8.50 PER PERSON
Toasted Garlic and Fried Herbs
served with Toasted Baguettes

TORTILLA CHIPS | \$10.00 PER PERSON
Fresh Salsa and Guacamole
[Vegan](#)

TOAST POINT FINGER SANDWICHES | \$16.50 PER PERSON
Egg Salad: Meyer Lemon, Chervil and Green Goddess, White Bread
Smoked Salmon: Whipped Dill Cream Cheese, Furikake Seasoning
Rye Bread
Chicken Salad: Tarragon Mayonnaise, Celery Smoked Paprika
Brioche Bread

20 Guests minimum | Prices are subject to 20% service fee & current sales tax

RECEPTION BUFFET | CONTINUED



HOT HORS D'OEUVRES |

MINIMUM OF THREE SELECTIONS
MAY INCLUDE STATIONARY PLATTERS

THAI CHICKEN SKEWER | \$11.00 PER PERSON
Sweet Soy & Thai Peanut Sauce

WOOD OVEN BAKED FLATBREADS | \$12.00 PER PERSON
Select (2):

Margherita: Roma Tomato, Mozzarella and Torn Basil

Mediterranean: Lemon Artichokes, Red Onion Jam, Chery Tomatoes, Feta Cheese
Oregano and Kalamata Olives

Wild Mushrooms: Brie Cheese, Truffle Essence and Arugula

Prosciutto: Burrata Cheese, Roma Tomatoes, Baby Spinach and California Olive Oil



SHRIMP SHU MAI | \$8.50 PER PERSON
Yuzu Soy Dipping Sauce

VEGETABLE EGG ROLL | \$7.50 PER PERSON
Served with Chile Ponzu



20 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

TRAY PASSED

\$32.00 PER PERSON

SELECT 7



SEAFOOD

AHI TUNA POKE

Avocado, Cucumber, Nori, Sesame
Crispy Wonton on a China Spoon

HARISSA MARINATED OCTOPUS

Fava Beans and Lemon Hummus

MINI AHI TUNA TACOS

Topped with Avocado Crema and Pickled Red Onion

BLACK TIGER SHRIMP BROCHETTE

Tomato and Shallot Aioli

GF

HAMACHI CEVICHE

Serrano Peppers, Yuzu Ponzu, Pickles, Shiso
and Granny Smith Apple on a China Spoon

GF

CRAB CAKE

Louisiana Style Remoulade



BEEF

GRILLED SKIRT STEAK BROCHETTE

Mojo Verde

GF

SEARED BEEF TENDERLOIN

Olive Oil Crostini with Wild Mushroom Cream

MINI CHEESEBURGER SLIDERS

(Beyond Burgers Available)

Served with Sharp Cheddar, Thousand Island

Pickle on a Brioche Bun

BRAISED SHORT RIB | + \$2.00 PER PERSON

Served on a Sweet Potato Pancake

SMOKED WAGYU BRISKET SLIDERS | + \$2.00 PER PERSON

Horseradish Slaw

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

TRAY PASSED

\$32.00 PER PERSON

SELECT 7

CONTINUED



CHICKEN

CRISPY CHICKEN SLIDER

Aged Yellow Cheddar, Bread and Butter Pickle on a Soft Hawaiian Roll

TANDOORI CHICKEN SKEWER

Drizzled with Cumin Yogurt with a Mango Chutney Dipping Sauce
GF



CHICKEN CROQUETTE

Romesco Sauce

CHICKEN EMPANADA

Served with Aji Verde Sauce

CURRIED CHICKEN SALAD CROSTINI

Cilantro, Dried Cranberries, Cashews on a Brioche Crostini



PORK & LAMB

BBQ PULLED PORK

Grilled Onions on a Hawaiian Roll

PORK SIU MAI

Chili Lime Sauce

MINI BLT

Bacon, Lettuce and Tomato on White Toast

PROSCIUTTO & RICOTTA CROSTINI

Topped with Fig and Walnut Tapenade

BAHARAT GRILLED LAMB CHOPS | + \$2.50 PER PERSON

Lemon Herbed Labneh

GF

MERGUEZ SAUSAGE BROCHETTE | + \$2.50 PER PERSON

Blistered Grapes and Chermoula Sauce

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

TRAY PASSED

\$32.00 PER PERSON

SELECT 7

CONTINUED



VEGETARIAN

ZUCCHINI "BOLOGNESE"
Sunburst Squash and Fresh Basil
Vegan, GF

BRUSCHETTA CUCUMBER CUP
Fresh Basil, Diced Tomato and California
Olive Oil with a Balsamic Glaze
Vegan, GF



CUCUMBER CUP WITH HUMMUS
Garnished with a Kalamata Olive
Vegan, GF

ROASTED BEET HUMMUS
Tahini, Toasted Pistachio
and Micro Basil
served on a Pita Chip
Vegan, GF



VINE RIPENED TOMATO BRUSCHETTA
With Fresh Basil and Mozzarella
served on Crostini

MAC & CHEESE AU GRATIN
Topped with a Parmesan Breadcrumb
Crust
served in a China Spoon

**THREE CHEESE & GRILLED VEGETABLE
QUESADILLA**
served with Pico de Gallo

MEDITERRANEAN FLATBREAD
Lemon Artichokes, Red Jam, Cherry
Tomatoes, Feta Cheese, Oregano
and Kalamata Olives

MARGHERITA FLAT BREAD
Heirloom Tomato, Basil
and Fresh Mozzarella Cheese

MINI GRILLED CHEESE
with Roasted Cherry Tomato

TRUFFLE GRILLED CHEESE TRIANGLES
with Black Truffle

CAPRESE SKEWERS
Cherry Tomato, Basil, and Mini Mozzarella
drizzled with a Balsamic Reduction
GF

TANDOORI CARROT TOAST
with Crispy Chickpeas

AVOCADO TOAST
Crushed Avocado, Kosher Salt
Radish and Fresh Cracked Pepper
On White Toast

WATERMELON BASIL & FETA
Served on a China Spoon
Drizzled with a Balsamic Reduction
Subject to seasonal availability

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

TRAY PASSED

\$32.00 PER PERSON

SELECT 7

CONTINUED



DESSERT

ASSORTED MINI COOKIES

Chocolate Chip, Oatmeal, Lemon White Chocolate
White Chocolate Chunk with Cranberries, Peanut Butter
Lemon Cooler, Heath Bar

MINI BROWNIES

Topped with Whipped Cream and a Fresh Raspberry

LEMON BARS

DONUT HOLE

Offered with a Salted Caramel Sauce

STRAWBERRY SHORTCAKE CUPS

Biscuit, Whipped Cream and Fresh Strawberries
Subject to seasonal availability



SMORE'S TART

House Made Honey Graham Pie Crust with Chocolate
and Brulé Marshmallows

FRUIT SKEWER

Seasonal Fruit on a Skewer with Chile Lime Salt

FRENCH MACARONS | + \$2.50 PER PERSON

MINI TARTS | + \$2.50 PER PERSON

Select (2) Flavors:
Lemon, Chocolate Reflection, Chocolate Raspberry, New York
Cheesecake, Tiramisu, Opera, Cannoli, Chocolate Ganache

MINI CHEESECAKE BITES | + \$2.50 PER PERSON

Select (2) Flavors:
New York, Pumpkin, Mixed Berries, Triple Chocolate
Crème Brulé

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



DINNER



DINNER BUFFET A | \$54.00 PER PERSON



SALADS | CHOICE OF ONE

SERVED WITH ROLLS, CRACKER SHEETS & BREAD STICKS

FARM FIELD GREENS

Baby Lettuce Tossed with Teardrop Tomatoes
Cucumbers, Red Beets and Carrots
Select (1): Balsamic Vinaigrette, Avocado Cilantro
or Buttermilk Ranch Dressing
GF



CASEAR SALAD

Focaccia Croutons and Shaved Parmesan

GREEK SALAD

Cucumber, Red Onion, Heirloom Tomatoes
Herbed Farro, Feta Cheese

CAPRESE SALAD

Vine Ripened Tomatoes, Bocconcini, Frisee
Kalamata Olives and Basil Vinaigrette



VEGAN SPINACH SALAD

Cucumber, Pecans, Watermelon Radish
Strawberries and Oranges
served with Agave Dressing
Vegan, GF | Subject to Seasonal Availability

ENTREES | CHOICE OF TWO

WHITE MISO MARINATED ROASTED SALMON

Furikake Seasoning

ROASTED SEA BASS

Sauteed Lemon Garlic Spinach
GF

BEREBERE MARINATED MARY'S CHICKEN

Mushroom Sage Jus
GF

CITRUS MARINATED GRILLED SKIRT STEAK

served with Herbed Chimichurri
GF

RIGATONI

Crushed Tomatoes, Artichoke Hearts, Capers
Black Olives, Marinara, served with Parmesan
Vegan

SEASONAL VEGETABLE PAVÉ

Fresh Layered Vegetables, Ricotta
and Fire Roasted Tomato Sauce
GF

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



DINNER BUFFET A

\$54.00 PER PERSON

CONTINUED



SIDES | CHOICE OF TWO

ROASTED ITALIAN STYLE VEGETABLES

Cremini Mushrooms
Cauliflower Florets
and Cherry Tomatoes
[Vegan, GF](#)



GRILLED BROCCOLINI

Fresno Chilis, Toasted Garlic
and Parmesan
[GF](#)



BLISTERED SHISHITO PEPPERS

Yuzu Ponzu, Furikake Seasoning
and Bonito Flakes
[Vegan, GF](#)

GRILLED ASPARAGUS

Lemon & Dill Oil with Toasted
Pine Nuts
[Vegan, GF](#)

ROASTED YUKON GOLD POTATOES

Rosemary, Thyme and Garlic
[Vegan, GF](#)

QUINOA "FRIED RICE"

Scallions and Carrots
[Vegan, GF](#)

BAKED MACARONI & CHEDDAR CHEESE

DESSERT | CHOICE OF ONE

FRESH FRUIT CASCADE

Watermelon, Pineapple, Cantaloupe
and Honey Dew topped with Fresh Seasonal Berries

FRESH BAKED COOKIES

Chocolate Chip, Oatmeal, Lemon White Chocolate
White Chocolate Chunk with Cranberries
Peanut Butter, Lemon Cooler, Heath Bar

GHIRADELLI FUDGE BROWNIES

SEA SALT CARAMEL BROWNIES

LEMON BARS

CHOCOLATE CHUNK

BRIOCHE BREAD PUDDING

Served with a Custard Sauce

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



DINNER BUFFET B

\$62.00 PER PERSON



SALADS | CHOICE OF ONE

SERVED WITH ROLLS, CRACKER SHEETS & BREAD STICKS

FARM FIELD GREENS

Baby Lettuce Tossed with Teardrop Tomatoes
Cucumbers, Red Beets and Carrots
Select (1): Balsamic Vinaigrette, Avocado Cilantro
or Buttermilk Ranch Dressing
GF

CAESAR SALAD

Focaccia Croutons and Shaved Parmesan

PEACH & BURRATA SALAD

Shaved Apples, Toasted Hazelnuts, Arugula & Honey Lemon
Vinaigrette
GF

GREEK SALAD

Cucumber, Red Onion, Heirloom Tomatoes
Herbed Farro and Feta Cheese

CAPRESE SALAD

Vine Ripened Tomatoes, Bocconcini, Frisee
Kalamata Olives and Basil Vinaigrette
GF

VEGAN SPINACH SALAD

Cucumber, Pecans, Watermelon Radish
Strawberries and Oranges
served with Agave Dressing
Vegan, GF | Subject to Seasonal Availability

ENTREES | CHOICE OF THREE

WHITE MISO MARINATED ROASTED SALMON

Furikake Seasoning

GRILLED HALIBUT FILET

Roasted Corn, Piquillo Peppers, Cilantro and Red Onion Lime Salsa

BEREBERE MARINATED MARY'S CHICKEN

Mushroom Sage Jus

CITRUS MARINATED GRILLED SKIRT STEAK

Herbed Chimichurri
GF

BRAISED SHORT RIBS

Glazed Savoy Cabbage and Roasted Pearl Onions

RIGATONI

Crushed Tomatoes, Artichoke Hearts, Capers, Black Olives and Marinara
served with Parmesan on the Side
Vegan

RICOTTA RAVIOLI WITH GLAZED PUMPKIN SEEDS

Butternut Squash, Chanterelles and Sage Brown Butter Sauce

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



DINNER BUFFET B

\$62.00 PER PERSON

CONTINUED



SIDES | CHOICE OF TWO

ROASTED ITALIAN STYLE VEGETABLES

Cremini Mushrooms, Cauliflower Florets and Cherry Tomatoes
Vegan, GF

HARISSA ROASTED BABY CARROTS

Lime and Mint Gremolata with Toasted Pepitas
GF

GRILLED BROCCOLINI

Fresno Chilis, Toasted Garlic and Parmesan
GF

HEIRLOOM SUMMER SQUASH

Basil Vinaigrette
Vegan, GF



ROASTED YUKON GOLD POTATOES

Rosemary, Thyme and Garlic
Vegan, GF

TRUFFLED POTATO PURÉE

Parmesan Crust

QUINOA "FRIED RICE"

Scallions and Carrots
Vegan, GF

LOBSTER MAC & CHEESE | + \$3.00 PER PERSON

Maine Lobster, Cheddar and Mozzarella

CREAMY ISRAELI COUS COUS

Mushrooms, Spinach and Lemon

DESSERT | CHOICE OF TWO

FRESH FRUIT CASCADE

Watermelon, Pineapple, Cantaloupe and Honey Dew topped with Fresh Seasonal Berries

FRESH BAKED COOKIES

Chocolate Chip, Oatmeal, Lemon White Chocolate White Chocolate Chunk with Cranberries Peanut Butter, Lemon Cooler, Heath Bar

GHIRADELLI FUDGE BROWNIES

SEA SALT CARAMEL BROWNIES

LEMON BARS

CHOCOLATE CHUNK
BRIOCHE PUDDING BREAD
served with a Custard Sauce

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



DINNER BUFFET C | \$78.00 PER PERSON



SALADS | CHOICE OF TWO

SERVED WITH ROLLS, CRACKER SHEETS & BREAD STICKS

FARM FIELD GREENS

Baby Lettuce Tossed with Teardrop Tomatoes
Cucumbers, Red Beets and Carrots
Select (1): Balsamic Vinaigrette, Avocado Cilantro
or Buttermilk Ranch Dressing
GF



CASEAR SALAD

Focaccia Croutons and Shaved Parmesan

PEACH & BURRATA SALAD

Shaved Apples, Toasted Hazelnuts, Arugula
and Honey Lemon Vinaigrette
GF



GREEK SALAD

Cucumber, Red Onion, Heirloom Tomatoes
Herbed Farro and Feta Cheese

CAPRESE SALAD

Vine Ripened Tomatoes, Bocconcini, Frisee
Kalamata Olives and Basil Vinaigrette

VEGAN SPINACH SALAD

Cucumber, Pecans, Watermelon Radish
Strawberries and Oranges
served with Agave Dressing
Vegan, GF | [Subject to Seasonal Availability](#)

30 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

DINNER BUFFET C

\$78.00 PER PERSON

CONTINUED



ENTREES | CHOICE OF TWO

WHITE MISO MARINATED ROASTED SALMON
Furikake Seasoning

GRILLED HALIBUT FILET
Roasted Corn, Piquillo Peppers, Cilantro and Red Onion Lime Salsa
GF

AUSTRALIAN SEA BASS
Sautéed Lemon Garlic Spinach
GF

BEREBERE MARINATED MARY'S CHICKEN
Mushroom Sage Jus
GF

CITRUS MARINATED GRILLED SKIRT STEAK
served with Herbed Chimichurri
GF

BRAISED SHORT RIBS
Glazed Savoy Cabbage and Roasted Pearl Onions



RIGATONI
Crushed Tomatoes, Artichoke Hearts Capers, Black Olives, and Marinara served with Parmesan
Vegan

RICOTTA RAVIOLI WITH GLAZED PUMPKIN SEEDS
Butternut Squash, Wild Mushrooms and Sage Brown Butter Sauce

SEASONAL VEGETABLE PAVÉ
Fresh Layered Vegetables, Ricotta and Fire Roasted Tomato Sauce
GF

CARVING | CHOICE OF ONE

ADDITIONAL CULINARY RATES APPLY

CRACKED BLACK PEPPER PRIME FILET MIGNON
served with Horseradish, Lemon Crème Fraîche Dijon Mustard and Cabernet Demi-Glace
GF

SNAKE RIVER FARMS WAGYU BRISKET
Smoked BBQ Sauce

NEW YORK STEAK
Served with Cabernet Demi-Glace Mushroom Au Jus and Horseradish
GF

ROASTED MARY'S ORGANIC TURKEY BREAST
Creamy Spinach, Pancetta, Cranberry and Lemon with Sage Au Jus
GF

CORIANDER & FENNEL ROASTED PORK LOIN
Port Braised Fig and Crispy Sage
GF

BACON & BLEU CHEESE CRUSTED SALMON
Green Goddess Crème Fraîche
GF

30 Guests minimum | Prices are subject to 20% service fee & current sales tax



DINNER BUFFET C

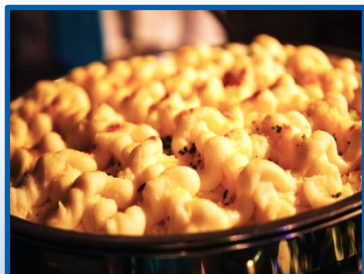
\$78.00 PER PERSON

CONTINUED

SIDES | CHOICE OF TWO



ROASTED ITALIAN STYLE VEGETABLES
Cremini Mushrooms, Cauliflower Florets and Cherry Tomatoes
[Vegan](#), [GF](#)



HARISSA ROASTED BABY HEIRLOOM CARROTS
Lime and Mint Gremolata and Toasted Pepitas
[GF](#)



GRILLED BROCCOLINI
Fresno Chilis, Toasted Garlic and Parmesan
[GF](#)

HEIRLOOM SUMMER SQUASH
Basil Vinaigrette
[Vegan](#), [GF](#)

ROASTED YUKON GOLD POTATOES
Rosemary, Thyme and Garlic
[Vegan](#), [GF](#)

TRUFFLED POTATO PURÉE
Parmesan Crust

QUINOA "FRIED RICE"
Scallions and Carrots
[Vegan](#), [GF](#)

LOBSTER MAC & CHEESE |
+ \$2.00 PER PERSON
Maine Lobster, Cheddar and Mozzarella

CREAMY ISRAELI COUS COUS
Mushrooms, Spinach and Lemons

DESSERT | CHOICE OF TWO

FRESH FRUIT CASCADE
Watermelon, Pineapple Cantaloupe and Honey Dew topped with Fresh Seasonal Berries

FRESH BAKED COOKIES
Chocolate Chip, Oatmeal Lemon White Chocolate White Chocolate Chunk with Cranberries, Peanut Butter Lemon Cooler, Heath Bar

GHIRADELLI FUDGE BROWNIES

SEA SALT CARAMEL BROWNIES

LEMON BARS

CHOCOLATE CHUNK BRIOCHE BREAD PUDDING
served with a Custard Sauce

MINI TARTS | + \$2.50 PER PERSON
Select (2) Flavors:
Lemon, Chocolate Reflection
Chocolate Raspberry, New York Cheesecake, Tiramisu, Opera Cannoli, Chocolate Ganache

MINI CHEESECAKE BITES | + \$2.50 PER PERSON
Select (2) Flavors:
New York, Pumpkin, Mixed Berries, Triple Chocolate Crème Brulé

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



SEATED DINNER

\$80.00 PER PERSON | Max 25



PRESET | CHOICE OF ONE

HOUSE MADE FOCACCIA BREAD
with Olive Oil

FRESH BAKED ROLLS
with Butter

STARTERS | CHOICE OF ONE

BABY KALE SALAD
Golden Raisins, Shaved Parmesan, Marcona Almonds, Cherry Tomatoes in a Sherry Vinaigrette
GF

BUTTER LETTER SALAD
English Peas, Radicchio, Radish, Avocado, Soft Herbs with a Honey Lemon Vinaigrette
Vegan, GF

ARTICHOKE SALAD
Cucumber Ribbons, Salanova Greens with a Lemon-Honey Vinaigrette
Vegan, GF

DESSERTS | CHOICE OF ONE

TIRAMISU
TRIPLE CHOCOLATE MOUSSE CAKE
ORGANIC STRAWBERRIES & MASCARPONE
FLOURLESS CHOCOLATE CAKE WITH MARKET BERRIES

ENTREES | CHOICE OF THREE

ROASTED SEA BASS
Farro, Peas, Fava Beans, Parmesan Cheese, Sorrel Sauce

ROASTED HALIBUT
Truffle Corn Purée, Olive Oil, Wild Mushroom
Hazelnut Gremolata
GF

MARY'S ORGANIC ROASTED CHICKEN
Marble Potato Confit, Crispy Pancetta, Asparagus
Mojo Verde
GF

MARINATED FLAT IRON STEAK
Green Beans and Rosemary Au Jus
GF

FARRO RISOTTO
Farro, Peas, Fava Beans, Parmesan Cheese, Sorrel Sauce

ROASTED MARINATED TOFU
Soba Noodles, Maitake Mushrooms, Bok Choy in a Red Curry Broth
Vegan

25 Guests Maximum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

SIGNATURE STATIONS

SELECT A MINIMUM OF 3 STATIONS



SALADS

\$22.00 PER PERSON
CHOICE OF THREE

SERVED IN INDIVIDUAL BOWLS

RED QUINOA SALAD

Grapefruit, Fennel, Avocado, Red Onion, Kale
Cherry Tomatoes and Olive Oil

Vegan, GF

HEIRLOOM TOMATO & MOZZARELLA SALAD

Topped with Fleur De Sel and Micro Basil
served on a Bed of Arugula and Drizzled with EVOO

GF

SOUTHWESTERN VEGAN

Soyrizo, Black Beans, Grilled Corn, Chopped Romaine
Tomatoes, Creamy Cilantro Dressing and Tortilla Threads

Vegan

MEDITERRANEAN SALAD

Cucumber, Feta, Kalamata Olives, Tomatoes
Peppers and Red Onion, Served with Oregano Dressing

GF

ROASTED BEET SALAD

Roasted Red and Yellow Beets, Chives, Toasted
Pistachios, Goat Cheese, Oranges and Sherry Vinaigrette

GF | Subject to Seasonal Availability



PIZZA

\$26.00 PER PERSON
CHOICE OF THREE

WOOD OVEN BAKED FLATBREADS

MARGHERITA

Roma Tomato, Mozzarella and Torn Basil

MEDITERRANEAN

Lemon Artichokes, Red Onion Jam, Cherry Tomatoes, Feta
Cheese, Oregano and Kalamata Olives

WILD MUSHROOMS

Brie Cheese, Truffle Essence and Arugula

PROSCIUTTO

Burrata Cheese, Roma Tomatoes, Baby Spinach
and California Olive Oil

TACO BAR

\$25.00 PER PERSON
CHOICE OF THREE

SERVED WITH PICO DE GALLO, GUACAMOLE, SALSA BRAVA
& TOMATILLO SAUCE

Chipotle Marinated Mushroom

Cilantro Grilled Chicken

Al Pastor: Grilled Pineapple

Cumin & Lime Steak

30 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

STATIONS

SELECT A MINIMUM OF 3 STATIONS

CONTINUED



GRILLED CHEESE

\$ 26.00
PER PERSON

BRIE & APPLE BITES

Brie, Green Apples and Apple Butter

FIG TOASTIES

Fig Jam and White Cheddar

TRUFFLE GRILLED CHEESE TRIANGLES

Boschetto Al Tartufo Cheese

MAC & CHEESE BAR

\$ 37.00
PER PERSON

TOPPINGS

Bacon Bits, Broccoli, Jalapenos, Kiebasa Sausage,
Roasted Cauliflower, Grilled Chicken, Green Onions
and Bread Crumbs



SUSHI

\$ 65.00
PER PERSON

SERVED WITH WASABI MUSTARD, GINGER, SOY SAUCE
& LOW SODIUM SOY SAUCE
INCLUSIVE OF EXHIBITION CHEF WITH GLASS CASE

NIGIRI

Tuna, Yellowtail, and Salmon

ROLLS

Cucumber Avocado, Spicy Tuna, Veggie
and California Cut



30 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

STATIONS

SELECT A MINIMUM OF 3 STATIONS

CONTINUED



POKE BOWL BAR

\$55.00 PER PERSON
CHOICE OF THREE

OPTION FOR EXHIBITION CHEF AT ADDL COST

ORIGINAL POKE

Raw Ahi Tuna, Sesame Oil, White Sesame Seeds
Green and White Onions

SPICY TUNA POKE

Sriracha, Kewpie Mayo, Cilantro, Toasted Sesame
Oil, Green Onions
GF

FURIKAKE SALMON POKE

Chili Glaze, Furikake Seasoning, Green Onions, Sunomono
Cucumbers, Toasted Sesame

ALOHA POKE

Raw Ahi Tuna, Aloha Soy, Sesame Oil, White Sesame Seeds, Green &
White Onions, Rice Vinegar and Crushed Pepper

VEGAN POKE

Edamame, Green Onions, Sweet Onions, Ginger
Mango Salsa, Cilantro, Ponzu Sauce



SEAFOOD

\$65.00 PER PERSON
CHOICE OF THREE

SERVED WITH MIGNONETTE, LEMONS & COCKTAIL SAUCE

SEARED RARE TUNA

Topped with Smoked Paprika Aioli

SHRIMP COCKTAIL

HAMACHI CEVICHE

California Avocado Purée and Granny Smith Apple
GF

OYSTERS ON THE HALF SHELL

Subject to seasonal availability
GF

30 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

STATIONS

SELECT A MINIMUM OF 3 STATIONS

CONTINUED



MINI TACOS | \$25.00
PER PERSON

SERVED WITH SALSA, GUACAMOLE & SOUR CREAM

CILANTRO LIME CHICKEN
Corn Salsa

AL PASTOR
Grilled Pork with Cilantro and Pineapple

AHI TUNA TACOS
Avocado Crema and Pickled Red Onion

CHIPOTLE MUSHROOM TACOS
Grilled Mushrooms and Avocado Crema



SLIDER STATION | \$28.00
PER PERSON

SERVED WITH TRADITIONAL & PARMESAN FRIES.
KETCHUP, MAYO, MUSTARD

KOBE SLIDER
Tomato Bacon Jam, Garlic Aioli on a Brioche Bun

BRAISED SHORT RIB SLIDER
Mojo Verde on a Pretzel Bun

CRISPY CHICKEN SLIDER
Aged Yellow Cheddar, Bread and Butter Pickle
on a Soft Hawaiian Roll

BEYOND MEAT SLIDER
Truffle Aioli, Aged Cheddar, Bread and Butter Pickle
on a Brioche Bun

30 Guests minimum | Prices are subject to 20% service fee & current sales tax



SPECIAL
EVENTS

STATIONS

SELECT A MINIMUM OF 3 STATIONS

CONTINUED



HUMMUS | \$28.00 PER PERSON CHOICE OF THREE

SERVED WITH GRILLED & RAW VEGETABLES
GRILLED PITA & CRISPY PITA CHIPS

TRADITIONAL HUMMUS

GF

ROASTED RED PEPPER & SMOKED PAPRIKA HUMMUS

GF

FAVA BEAN & LEMON HUMMUS

GF

RED BEET & POMEGRANITE HUMMUS

GF



KABOBS | \$46.00 PER PERSON

SERVED WITH SCENTED YOGURTS, CURRY SPICED OILS & AIOLIS, OLIVES,
ROASTED PEPPERS, PICKED VEGETABLES, ASSORTED BREADS & PITA.
GLUTEN FREE BREADS AVAILABLE UPON REQUEST

BEEF KABOBS

GF

CHICKEN KABOBS

GF

TANDOORI SALMON SKEWERS

VADOUVAN SPINACH PURÉE

Vegan



MINI DESSERTS | \$18.00 PER PERSON CHOICE OF THREE

50 GUESTS MINIMUM

MINI FRESH BAKED COOKIES

Chocolate Chip, Oatmeal, Lemon White Chocolate
White Chocolate Chunk with Cranberries
Peanut Butter, Lemon Cooler, Heath Bar

MINI MOUSSE CUPS | + \$2.50 PER PERSON

Chocolate, Tiramisu and Lemon

MINI CHEESECAKE BITES | + \$2.50 PER PERSON

Select (2) Flavors:

New York, Pumpkin, Mixed Berries, Triple Chocolate, Crème Brûlée

MINI BROWNIES

Topped with Whipped Cream and a Fresh Raspberry

FRENCH MACARONS | + \$2.50 PER PERSON

Select (3) Flavors: Red Velvet, Madagascar Vanilla, Violet Cassis, Sweet
Wedding Almond, Rose, Passion Fruit, Sicilian Pistachio, Raspberry, Dark
Chocolate, Colombian Coffee, Earl Grey Tea, Lemon or Salted Caramel

30 Guests minimum | Prices are subject to 20% service fee & current sales tax



BEVERAGES



BEVERAGE PACKAGES



MORNING | \$ 8.50
PER PERSON

SOFT BEVERAGES MAY BE ADDED AT NO ADDITIONAL COST
UP TO 4 HOURS OF SERVICE

COFFEE

Regular and Decaf Coffees, Assorted Sugars and Half & Half

HOT TEAS

Assorted Teas, Hot Water and Honey

JUICES & WATER

Cranberry, Fresh Orange Juice, Evian and Pellegrino



SOFT BAR | \$ 5.00
PER PERSON

UP TO 4 HOURS OF SERVICE

SOFT BEVERAGES & WATER

Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Evian
and Pellegrino



WATER | \$ 2.50
PER PERSON

WB STUDIOS DOES NOT SUPPLY SINGLE-USE
PLASTIC WATER BOTTLES

"BOTTLED" WATER

Individual Aluminum Bottles of Water

ALL DAY SOFT BAR | \$ 8.50
PER PERSON

UP TO 8 HOURS OF SERVICE

SOFT BEVERAGES & WATER

Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Evian
and Pellegrino

ALL DAY COFFEE | + \$ 2.50
PER PERSON

UP TO 8 HOURS OF SERVICE

REGULAR & DECAF

Regular and Decaf Coffees, Assorted Sugars
and Half & Half

HOT TEAS

Assorted Teas, Hot Water and Honey

SPECIALTY COFFEE | INQUIRE
FOR PRICING

ICED COFFEES AVAILABLE UPON REQUEST
CUSTOM LOGO STENCIL OPTION AVIAALBLE WITH ADVANCE NOTICE FOR AN
ADDITIONAL COST

SPECIALTY COFFEE BAR WITH BARISTA

Made to order Lattes, Cappuccinos, Americano,
Macchiatos, and Espressos

20 Guests minimum | Prices are subject to 20% service fee & current sales tax



B A R

BAR PACKAGES



BEER & WINE | \$22.00
PER PERSON

BEER

Brands similar to Amstel Light, Heineken and Sierra Nevada. (Brands pending supplier availability)

WINE

Pinot Noir, Cabernet, Chardonnay and Sauvignon Blanc.



SOFT BEVERAGES & WATER
Coke, Diet Coke, Sprite, Evian & Pellegrino

SPARKLING PACKAGE | + \$2.00 PER PERSON

FULL BAR | \$26.00
PER PERSON

LIQUOR

Sobieski Vodka, Bombay Gin, Cruzan Silver Rum, Bulleit Bourbon, Glenlivet Scotch 12yr and Sauza Tequila. (Brands pending supplier availability)

BEER, WINE & CHAMPAGNE

Amstel Light, Heineken, Sierra Nevada, Pinot Noir Sauvignon Blanc Champagne. (Brands pending supplier availability)



SOFT BEVERAGES & WATER
Coke, Diet Coke, Sprite, Evian and Pellegrino

FULL PREMIUM BAR | \$28.00
PER PERSON

LIQUOR

Brands similar to Ketel One Vodka, Bombay Sapphire Gin, Bacardi Silver Rum Maker's Mark Bourbon, Macallan Scotch 12yr, Patron Tequila and Hennessy. (Brands pending supplier availability)

BEER, WINE & CHAMPAGNE

Brands similar to Amstel Light, Heineken, Stella Artois Cabernet, Chardonnay and Champagne. (Brands pending supplier availability)

SOFT BEVERAGES & WATER
Coke, Diet Coke, Sprite, Evian and Pellegrino

CUSTOM BAR

UPGRADED & SPECIFIC BRANDS AVAILABLE UPON REQUEST.
PLEASE INQUIRE FOR PRICING.

20 Guests minimum | Up to 4 hours of service | Prices are subject to 20% service fee & current sales tax



SPECIALTY BEVERAGES

ENHANCE ANY BEVERAGE PACKAGE



SPARKLING | + \$7.00 PER PERSON

CHAMPAGNE

PROSECCO

APPLE CIDER + \$5.00 PER PERSON
Martinelli's



MARGARITAS | + \$6.00 PER PERSON

MARGARITAS
Tequila, Triple Sec, Lime Juice
Salted Rim and Lime Wedge



SANGRIA | + \$6.00 PER PERSON

SANGRIA
Select (1): Red or White
Infused with Brandy and Fresh Fruit

SIGNATURE COCKTAILS

CURATED TO YOUR EVENT. PLEASE INQUIRE FOR PRICING.

HOT CHOCOLATE | + \$5.00 PER PERSON

PLEASE INQUIRE FOR PRICING

SPICED APPLE CIDER

PLEASE INQUIRE FOR PRICING

LIQUEURS | + \$5.00 PER PERSON

ADD TO ANY BAR OR HOT BEVERAGE STATION

LIQUEURS
Baileys, Kahlúa, Amaretto

SPECIALTY COFFEE | INQUIRE FOR PRICING

SPECIALTY COFFEE BAR WITH BARISTA

Made to order Lattes, Cappuccinos, Americano
Macchiatos, and Espressos
Iced Coffees available upon request
Custom logo stencil option available with advance notice
for an additional cost

20 Guests minimum | Up to 4 hours of service | Prices are subject to 20% service fee & current sales tax